

Monterey Peninsula Winery

1977

San Luis Obispo

Cabernet Sauvignon

Shell Creek Vineyards

*Produced & Bottled by Monterey Peninsula Winery
Monterey, California ~ Alcohol 13.6% by Vol.*

Our interest in Cabernet is centered around its two salient yet dissimilar features: its austerity and its lushness. This particular vineyard combines the two in their fuller aspects. Already having provided us with a remarkable Petite Sirah (released earlier), owner Tom Sinton mechanically harvested this 100% Cabernet at an impressive 27° Brix. The grapes rushed through their fermentation in six days at a fairly warm temperature (82-87° F). This extracted the fine rich color and an abundance of flavor and tannin. The wine settled quickly and the malolactic fermentation was completed by early spring 1978. A racking to American oak rounded out the body and contributed a pleasing freshness to the nose. The resulting wine has a firm clean Cabernet fruit with a fullness and power that suggests a decade or more of cellar life. Try this bottle with braised meats, squashes stuffed with cheese and mushrooms, or perhaps a Greek salad with hot bread. JCL II

Monterey Peninsula Winery produces hand-tended wines of character. We as winemakers believe that wine is grown in the vineyard and that we are the stewards of nature while the wine is in our cellar. We rarely treat and never centrifuge wines. We also rarely filter wine, and if so it will be stated in the label. Our chief tool of cellaring is natural settling. Therefore, the wines may have a sediment, it is natural, and the wine may be decanted to retain clarity. Our wines are made to be enjoyed in the healthful setting of meals. Let our hospitality be conveyed by this wine, or by your visit to the winery and tasting room. RLT

**2999 Monterey-Salinas Highway • Monterey, California 93940
(408) 372-4949**